

# **Chef Chris' Boogie Woogie BBQ**

## **Policies & Guidelines**

### **Terms & Conditions**

#### **Deposit and Payment –**

To reserve Chef Chris' Boogie Woogie BBQ a non-refundable deposit is required at the time of booking.

\$250 holds your date if more than six months out. 50% of the quoted total is required six months prior.

Final invoices will not be reduced based on changes. Final headcount and menu must be made within 30 days of event. Final payment is due date of event, if paying via credit card please make arrangements prior to your event to allow for processing time.

For your convenience cash, checks, Visa, Master Card and Discover are accepted.

All costs related to location, rental, catering fees and additional licensing are responsibility of patron.

Payment of deposit is agreement to enter into contract with Chef Chris' Boogie Woogie BBQ.

#### **Rain or Shine/Cancellation –**

Chef Chris' Boogie Woogie BBQ will be prepared to fulfill your order regardless of weather conditions. It is suggested to provide a covered area for your service area and guests. Your food will have been purchased, prepared and staff scheduled regardless of the forecast therefore you will be responsible for the entire invoice if your event is cancelled. All payments are non-refundable. If you cancel your order within fifteen days of the scheduled event you will be responsible for payment in full.

#### **Service/Mileage Fees/Tax -**

Service fees are used to pay for staff not only while they are at your event but it also covers preparation, travel and clean up time. A service fee is not considered a gratuity and applies to food, beverage and labor. Additional Mileage fees may be charged based on location of event.

Full Buffet Service – 25% of order Delivery with Set up – 15% of order Delivery Only – 10% of order

All charges are subject to a 6% State of Michigan sales tax. Tax-exempt groups are required to submit a copy of their tax-exempt certificate at time of booking.

#### **Buffet–**

If choosing buffet service, the table is set up for as long as needed for everyone to get through the line and to come back for any leftovers. Chef Chris has years of experience in determining portion sizes and will bring enough food for your guest. Partial portion ordering is not allowed. If you are offering a dish you must order enough for everyone expected at your party, you cannot assume that some of your guests will not want something. Most often some of everything goes on the plate!

#### **Other Food and leftovers -**

Chef Chris takes pride in the quality and taste of the food that he creates and serves. His reputation is on the line with everything that your guests put on their plate. We are a licensed and insured food service establishment and must adhere to State of Michigan Health Department regulations and guidelines. Chef Chris' Boogie Woogie BBQ holds the responsibility for the safety of what your guests consume. We are knowledgeable of possible food allergens and monitor food handling, holding time and temperatures. We are required to dispose of leftover food. Foods not supplied by Chef Chris' Boogie Woogie BBQ (Cakes and Beverages excluded.) are not to be made available while our staff is on site.

#### **Kids –**

We do not discount for children size portions, nor will we provide something 'just for the kids'. If you offer hot dogs for the kids, you can count on a large amount of the adults wanting hot dogs too! Please consider that a child or their parent will be filling a plate for them when determining your headcount.

#### **On-Site Cooking –**

Patron is required to supply a flat surface within 50 feet of vehicle for set up.

Chef Chris' Boogie Woogie BBQ is not responsible for property or personal damage caused by onsite cooking.

Please keep unattended pets and children away from cooker.